BERTAZZONI

RANGE COOKERS
BUILT-IN OVENS
BUILT-IN HOBS
COOKER HOODS

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Introduce your home to the authentic delights of Bertazzoni cooking. These appliances from the heart of Italy give you the assurance of fine engineering and real style.

Whether your kitchen is compact or spacious, contemporary or traditional, Bertazzoni has the appliances to suit. Mighty 122 cm ranges, beautiful built-in ovens, clever hobs and high-performance cooker hoods come with versatile options, accessories and enchanting colour choices.

Bertazzoni appliances are also designed for the new energy-conscious age with excellent fuel efficiency and proper respect for the environment.

Equipped with the latest gas, electric, induction and control technologies, a Bertazzoni becomes your versatile and reliable kitchen friend, built with the fullest appreciation of food and its importance in your life.

THE BEST TRADITIONS

Bertazzoni appliances are engineered and built in Guastalla, close to Parma in Emilia-Romagna. This is Italy's heartland of food and cooking.

The region's superb culinary heritage is led by its prized produce such as prosciutto di Parma, salami and mortadella, varied and delicious pastas, Parmesan cheese and balsamic vinegar. This is also the home of world famous sports cars and racing motorbikes, machine tools and agricultural equipment.

The company was founded in the late 19th century when Francesco Bertazzoni saw wood burning stoves arrive in his home town on the new railroad connecting to the industrial north. He and his son Antonio decided to make their own stoves like these.

They were soon a success and before long the Bertazzoni name become known across Italy.

The family built their first factory in 1909, and expanded again in the 1920s. After the upheavals in Europe of the 30s and 40s, the 1950s saw the start of a period of sustained growth. The first Bertazzoni gas tabletop units were introduced in 1953. These were followed by gas stoves, further perfected in 1958 with the addition of an oven.

Overseas markets expanded over the following years – in Europe first then the Middle East and Pacific. Bertazzoni started selling in North America in 2005.

Today the company uses advanced manufacturing techniques adopted from the auto industry. These involve minimal stocks, streamline flows, and reduced lead times. Production in large modern plants has doubled since 1998.

With new models added regularly, Bertazzoni continues to set the style of modern cooking. With the imaginative details and good looks for which Italians are renowned, a Bertazzoni inspires all the delights of good living at home.

Classic fare produced in Emilia-Romagna: Prosciutto crudo di Parma (above) and Parmigiano-Reggiano sprinkled on pasta (right).

Left: a traditional Bertazzoni wood-burning stove from the early 20th century.

ENGINEERED FOR THE ART OF COOKING

STAINLESS STEEL UPSTAND

HIGH EFFICIENCY HOB DESIGN

DIFFERENT SIZED/POWER BURNERS FOR FLEXIBLE COOKING

DUAL-CONTROL BRASS WOK BURNER

ERGONOMIC DESIGN KNOBS

OVEN CHOICES: GAS/ ELECTRIC/ DUAL ENERGY

MULTI-FUNCTION OVEN:
FAN / BAKING / GRILLING

FULL-WIDTH ELECTRIC GRILL

SOFT-MOTION DOOR HINGES

FULL-WIDTH STORAGE COMPARTMENT

Bertazzoni Professional Series 90 cm range cooker in rosso/red hand-finished paintwork, with dual-energy oven and six-burner hob.

SINGLE PIECE PRESSED HOB

THERMOCOUPLE GAS SHUT-OFF FOR SAFETY

COMPATIBLE WITH GRIDDLE ACCESSORY
STANDARD WOK RING AND SIMMER RING
ADAPTERS FOR COOKING FLEXIBILITY

SOLID STEEL HANDLE

HEAVY-DUTY RACKS

TRIPLE-GLAZED DOOR

EXTRA LARGE CAVITY

ALL STAINLESS-STEEL CONSTRUCTION

HEIGHT ADJUSTABLE LEGS

COOKING WITH A BERTAZZONI

Range Cookers

Bertazzoni range cookers feature precision gas, and electric fan ovens, which create a balanced airflow in the cavity. The resulting even heat distribution allows single and multi-level roasting and baking with no flavour crossover.
It also makes it possible to use lower temperature settings, reducing weight loss in food and preserving nutrients.
For traditional recipes that require static heat the oven can be operated without the fan.

A versatile dual-energy hybrid oven which allows you to choose whether to use gas or electric is also available in a Professional Series 90 cm model.

All range cookers feature soft-motion door hinges for easy one-hand operation and at least triple-glazed insulation to minimize heat loss.

Electric ovens have up to 11 cooking functions, from fan assisted or true fan to grilling.

Cleaning is easy with the full-screen removable inner glass oven window and special enamel oven surfaces. Ample storage is provided as standard in the compartment below the oven.

Built-in ovens

Bertazzoni built-in ovens are available in two series: Professional and Design. They feature Bertazzoni's fan technology and programmable micro-processor controlled cooking modes. Functions include true fan, grilling, and low-temperature proofing and warming modes.

The infrared grill provides for powerful searing and grilling over a very large surface area.

Cooking temperature provided by multiple heating elements is constantly monitored and managed between 40°and 260°.

The American-style 76 cm oven features the exclusive Dual diagonal Convection system which delivers a balanced air flow throughout the cavity without hot spots or heat shadows.

Oven doors have at least triple-glazed insulation.
New, advanced materials are used to insulate the oven cavity and improve energy efficiency. The high-quality door frames are in stainless steel.

Intelligent control

On the 76 cm and 60 cm XT built-in models oven cooking is master-minded by a specially developed micro-processor control system, with auto-settings created by renowned Italian chef consultant Roberto Carcangiu.

Direct electronic control and immediate feedback of the oven functions gives you greater precision and flexibility than manual controls. It helps you keep food more moist, healthy and flavourful, while reducing energy consumption. The interface is intuitive and very simple to use. Alternatively, ovens may be operated entirely manually if desired.

The highly flexible and cook-friendly Bertazzoni Assistant turns the oven into the perfect partner to your cooking skills.

The Bertazzoni Assistant lets you select the most appropriate sequence of cooking functions, temperatures and modes for the dish you are creating, always giving you the perfect result.

Simple, versatile, useful, the Bertazzoni Assistant lets you build up your own bank of cooking methods.

Soft-motion oven doors are specially designed for easy opening and smooth closing, making one-handed operation easier and safer.

BERTAZZONI ASSISTANT

MANAGE
To use the Assistant, you decide on the main ingredient and the size/weight. You also select the type of cooking, including slow cooking, and the desired finish. At this point the Assistant takes over and sets a precise sequence of cooking functions, temperature and time to produce the perfect result.

SAVE
Once the cooking of the particular dish has been completed, you can save the sequence to the oven's memory for future automatic use.

RETRIEVE
The retrieve function allows you to repeat automatically any sequence you have previously created and stored.

Bertazzoni Professional Series built-in oven with a warming drawer and combi-microwave oven.

Combi Microwave

With its family-sized capacity, the combined multi-function electric and microwave oven has convection, regular or grill heating modes with a microwave boost function to significantly reduce cooking times compared with a conventional oven. In microwave mode it has five power levels.

Controls include pre-set cooking, cooking timer and sensors for reheat, defrost and cook. The oven can also be used for conventional electric cooking if required and includes a full-width electric grill.

Steam oven and warming drawer

The steam oven uses water vapour to cook food. The method is fast and healthy, sealing in flavour and vitamins.
Bertazzoni steam ovens feature a digital programmer for 30 preset cooking sequences in 6 cooking functions, which include fish, meat and vegetables. They are equipped with a large-capacity water container and have a stainless-steel cavity with double-glazed oven door.

The warming drawer is a smart addition to the kitchen keeping your dishes at serving temperature. It features a soft motion for easy push/pull operation.

Coffee machine

The high-quality espresso machine performs all preparation tasks, from grinding the beans to delivering the perfect shot of real Italian coffee. It is also designed to operate using pre packed coffee capsules. Options include cappuccino and steam functions.

Below: Bertazzoni Design Series coffee machine.

The gas hob design is precisely calibrated to deliver optimum heat-up times.

Gas hobs

Bertazzoni's beautiful hobs are precision-moulded from one sheet of stainless steel.

They are configured with different-sized gas burners in brass, including Bertazzoni's signature dual-ring wok burner with independently controlled flames for high power wok cooking through to delicate simmering. This configuration gives you maximum versatility and accuracy.

The design of the hobs and of the heavy-duty cast iron pan supports allows pans to be placed closer to the flame. The result is optimum performance, with shorter times to reach boiling point and lower energy consumption.

The one-touch, child safe ignition system lets you light and adjust burners with one hand. Each burner is equipped with the thermocouple gas shut-off safety system for maximum safety even when electric power is cut.

Accessories include stainless-steel teppan-yaki griddle plates, and wok and simmering adapter rings.

Segmented hobs

Bertazzoni's segmented hobs are available in 90 cm and 60 cm sizes.
The 90 cm hobs are cleverly designed with triple 30 cm segments, available in a choice of five combinations of gas, griddle and induction. The 60 cm hobs have a combination of gas cooking in two 30 cm segments. The combinations are factory assembled for ease of installation.

The distinctive gas burners are manufactured in solid brass. The stainless steel griddle features two electric elements for added flexibility, allowing two different temperature zones.

The design of the segmented hobs has been developed so that they equally suit a kitchen equipped with Bertazzoni Professional Series or Design Series appliances.

Induction hobs

With induction there is no waste of energy and no stored or residual heat – practically all the energy is used to heat the pan. Also, there is no waiting for elements to heat up; full power is available immediately.

Bertazzoni Design Series advanced induction hobs are available in 90 cm (five zones) and 60 cm (four zones) sizes. They accommodate full-size cookware and allow a wide range of different dishes to be prepared very quickly with minimal energy consumption.

The induction zones have electronic touch controls. Each induction zone has variable low-to-high power, and a pan detection system.

The wear-resistant glass top and touch control mean that these hobs are very easy to clean.

The Bertazzoni dual wok burner has two rings which are independently operated, so you can use the inner ring, the outer ring, or both together for maximum control and flexibility.

Cooker hoods

Cooker hoods may be installed under a wall cabinet or directly on to the wall, either for recirculating or ducted out extraction depending on the type of installation. They have three settings for different extraction speeds.

The hoods have an efficient yet quiet 1000 m^3h motor and Bertazzoni Professional Series also offers a powerful double-motor hood with 2038 m^3h of extraction. All models have halogen lights to illuminate your hob. The stainless-steel or aluminium filters are removable and dishwasher safe.

Optional duct covers of varying widths are available and the canopy chimney is height adjustable.

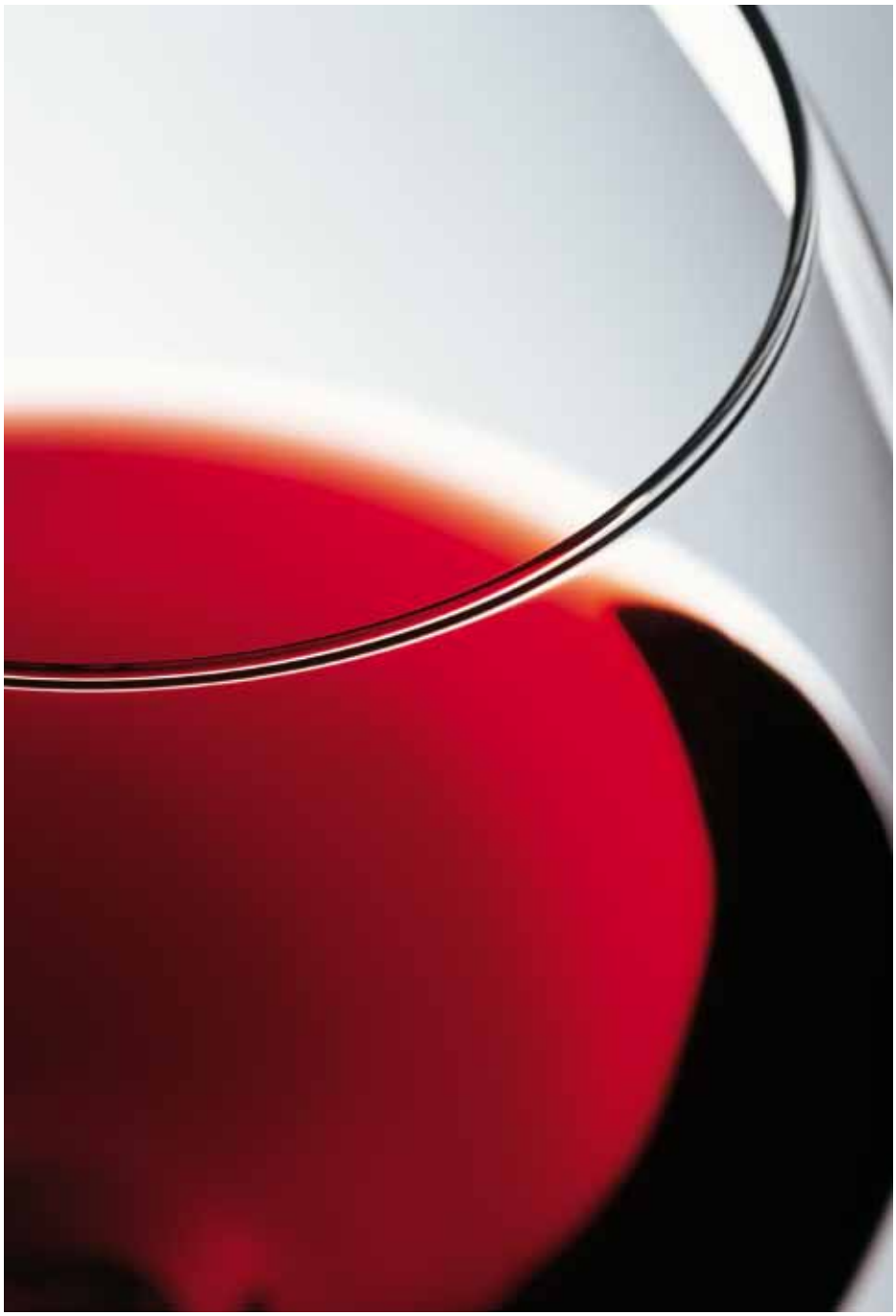
The powerful Bertazzoni Professional Series 90 cm double-motor hood with 2038 m^3h of extraction.

THE COLOURS OF ITALY

Italians are renowned for their exuberance and artistic elegance. Now these special qualities are brought to your kitchen with a choice of sensational Bertazzoni colours, inspired by the wonderful produce and culinary traditions of Emilia Romagna, heartland of Italian food.

Bertazzoni Professional Series colours are applied in a fully durable, triple layer coating using the latest processes developed for the automobile industry. The finish is acid and temperature resistant to give you a long-lasting lustre, and bring a new dimension of design and style to your kitchen.

The Bertazzoni Heritage Series fulfills its traditional appeal with bright chrome finishes combined with brushed steel trims. The colours are applied using the latest powdercoating processes. The matt finish is acid and temperature resistant.



VERDE GREEN | BIANCO PURE WHITE | ROSSO RED | CREMA CREAM | NERO BLACK | BLU BLUE | GIALLO YELLOW | VINO BURGUNDY

PROFESSIONAL SERIES

FREESTANDING

The clean lines, good proportions and functional, ergonomic design of these freestanding cookers give your kitchen the smartest professional look.

The Bertazzoni Professional Series features versatile electric multi-function and fan assisted gas ovens.
There is also a 90 cm single oven model that has the unique dual-energy feature which allows you to choose whether to use gas or electric.

Gas hobs are moulded off of one sheet of stainless steel and equipped with precision gas burner, safe and reliable ignition systems and easy controls. They offer the best cooking performance, with accuracy and versatility.

Sensational 'colours of Italy' are applied in a fully durable, double layer coating on stainless steel using the latest processes developed for the automobile industry. The finish is acid and temperature resistant to give you an extra long-lasting lustre and style to your kitchen.

Model line-up

122 cm 6-Burner+Griddle, Electric Double Oven
90 cm 6-Burner, Electric Double Oven
90 cm 6-Burner, Double Oven, one gas, one electric
90 cm 5-Burner, Electric Double Oven
90 cm 5-Burner, Double Oven, one gas, one electric
90 cm Induction Top, Electric Double Oven
90 cm 6-Burner, Electric Oven
90 cm 6-Burner, Gas Oven
90 cm 6-Burner, Dual-Energy Oven
90 cm 5-Burner, Electric Oven
90 cm 5-Burner, Gas Oven
90 cm Induction Top, Electric Oven
60 cm 4-Burner, Electric Oven
60 cm Induction Top, Electric Oven

The solid steel handle for the Bertazzoni Professional Series range cooker ovens.

Bertazzoni Professional Series built-in oven configured with a hob, a cooker hood, a warming drawer and a combi microwave oven.

BUILT-IN

The Bertazzoni Professional Series built-in electric ovens and hobs have the same clean lines, good proportions, and functional, ergonomic design as the freestanding models.

Ovens with intelligent controls bring new levels of flexibility and efficiency to your kitchen. There is also a matching built-in microwave oven, a steam oven as well as a warming drawer.

Factory-built segmented hobs offer a choice of combinations in gas, griddle and induction cooking as well as gas-only options, all in one unit. In addition, there are low-edge built-in gas hobs 90 cm and 60 cm which deliver both superb performance and flexibility.

Matching equipment includes multi-setting cooker hoods.

Model line-up

76 cm Electric Oven
60 cm Electric Ovens
45 cm Combi-Microwave Oven
45 cm Steam Oven
60 cm Warming Drawer
90 cm 5-Burner Gas Hob
60 cm 4-Burner Gas Hob
90 cm Segmented Hob 5 Burners
90 cm Segmented Hob 3 Burners/Griddle
90 cm Segmented Hob 3 Burners/Induction
90 cm Segmented Hob 1 Burner/Griddle/Induction
60 cm Segmented Hob 4 Burners
60 cm Segmented Hob 3 Burners

Below: Bertazzoni Professional Series 90 cm double-motor hood with 2038 m³h of extraction fits neatly into its canopy.

DESIGN SERIES

The Bertazzoni Design Series is an important advance in the concept of the integrated kitchen. The elegant architectural style created in the Milan design studios of Stefano Giovannoni is rendered in black glass and stainless steel, with craft-made Venetian glass handles on the oven door of the 76 cm model.

The built-in electric ovens feature Bertazzoni's fan technology and easy-to-use intelligent microprocessor control. There are also matching induction hobs, a combi-microwave oven, a steam oven, a warming drawer and a coffee machine.

Bertazzoni Design Series advanced induction hobs are available in 90 cm (five zones) and 60 cm (four zones) sizes. They accommodate full-size cookware and allow a wide range of different dishes to be prepared very quickly with minimal energy consumption.

The new Design Series line-up is complemented by cooker hoods and accessories.

Model line-up

76 cm Electric Oven
60 cm Electric Ovens
45 cm Electric Oven
45 cm Combi-Microwave Oven
45 cm Steam Oven
60 cm Warming Drawer
45 cm Coffee Machine
90 cm Induction Hob
60 cm Induction Hob

Below: translucent glass handle handcrafted in the Venice region of Italy.

HERITAGE SERIES

The magnificent Bertazzoni Heritage Series gas cookers hark back to the early days of the family company. This was when the energy and imagination of founder Francesco and his son Antonio made Bertazzoni wood-burning stoves popular throughout Italy at the beginning of the last century. The design cleverly combine the classic appeal of time-honored style with all the technology and advanced engineering of the Bertazzoni cookers.

There are 122 cm and 92 cm models.
All have bright chrome finishes combined with brushed stainless steel setting off the three colour options, which bring a durable heritage dimension to the style of your kitchen.

Model line-up

122 cm 6-Burner + Griddle, Electric Double Oven
92 cm 6-Burner, Electric Oven

Below: The traditional construction and control knobs give character to Bertazzoni Heritage Series range cookers.

Right: The Bertazzoni Heritage Series 122 cm range cooker in burgundy, with double electric oven and six-burner and griddle hob.

SPECIFICATIONS

COLOURS

PROFESSIONAL SERIES
GLOSS FINISH

- VERDE/GREEN
- BIANCO/PURE WHITE
- ROSSO/RED
- CREMA/CREAM
- NERO/BLACK
- BLU/BLUE
- GIALLO/YELLOW
- VINO/BURGUNDY
- INOX/STAINLESS STEEL

HERITAGE SERIES
MATT FINISH

- VINO/BURGUNDY
- NERO/BLACK
- CREMA/CREAM

PROFESSIONAL SERIES

122 6-Burner + Griddle Electric Double Oven
X122 6G MFE X

6 gas brass burners and electric griddle
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
main oven 9 function electric
auxiliary oven conventional electric
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
1216 x 640 x 908-940 mm

VE BI RO CR NE BL GI VI X

90 6-Burner, Electric Double Oven
W90 6 MFE X

6 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
main oven 9 function electric
auxiliary oven conventional electric
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 6-Burner, Double Oven, one gas, one electric
W90 6 GEV X

6 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
main oven fan assisted gas
auxiliary oven conventional electric
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 5-Burner Electric Double Oven
W90 5 MFE X

5 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
main oven 9 function electric
auxiliary oven conventional electric
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 5-Burner, Double Oven, one gas, one electric
W90 5 GEV X

5 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
main oven fan assisted gas
auxiliary oven conventional electric
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 Induction Top, Electric Double Oven
W90 IND MFE X

5 induction zones
metal coated control knobs
main oven 9 function electric
auxiliary oven conventional electric
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 6-Burner, Electric Oven
X90 6 MFE X

6 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
9 function electric oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 6-Burner Gas Oven
X90 6 GEV X

6 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
fan assisted gas oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 6-Burner, Dual-Energy Oven
X90 6 DUAL X

6 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
multifunction electric and gas fan assisted oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 5-Burner Electric Oven
X90 5 MFE X

5 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
9 function electric oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 6-Burner Gas Oven
X90 5 GEV X

5 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
fan assisted gas oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

90 Induction Top, Electric Oven
X90 IND MFE X

5 induction zones
metal coated control knobs
9 function electric oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
895 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

60 4-Burner, Electric Oven
X60 4 MFE X

4 gas aluminium burners
3,8 kW triple ring burner
cast iron pan supports
metal coated control knobs
9 function electric oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
595 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

60 Induction Top, Electric Oven
X60 IND MFE X

4 induction zones
metal coated control knobs
9 function electric oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
595 x 600 x 885-945 mm

VE BI RO CR NE BL GI VI X

76 Electric Oven XT
F30 PRO XT

electric multifunction pyrolytic oven
11 cooking functions with food probe
Assistant, 33 preset cooking sequences
stainless steel design
high resolution LCD display interface
touch controls plus metal control knobs
metal handle
quadruple glazed oven door
oven volume 116 litres
double illumination
oven equipment: 2 wire shelves, 1 trivet, 1 tray
758 x 587 x 728 mm

60 Electric Oven XT/12
F60 PRO XT

electric multifunction oven
10 cooking functions with food probe
Assistant, 33 preset cooking sequences
stainless steel design
high resolution LCD display interface
touch controls plus metal control knobs
metal handle
triple glazed oven door
oven volume 65 litres
double illumination
oven equipment: 2 wire shelves, 1 trivet, 1 tray
598 x 565,5 x 600,3 mm

60 Electric Oven XA/12
F60 PRO XA

electric multifunction oven
9 cooking functions
stainless steel design
digital programmer
touch controls plus metal control knobs
metal handle
triple glazed oven door
oven volume 65 litres
double illumination
removable inner glass
easy to clean enamel
oven equipment: 2 wire shelves, 1 trivet, 1 tray
598 x 565,5 x 600,3 mm

45 Combi-Microwave Oven
F45 PRO MOW X

combi microwave oven
6 cooking functions
stainless steel design
digital programmer
full touch controls
metal handle
double glazed door
oven volume 38 litres
15 preset cooking modes
full stainless steel cavity
oven equipment: 1 wire shelf, 1 tray
595 x 563 x 455 mm

45 Steam Oven
F45 PRO VAP X

steam oven
6 cooking functions
stainless steel design
digital programmer
full touch controls
metal handle
double glazed door
oven volume 35 litres
30 preset cooking sequences
full stainless steel cavity
oven equipment: 2 wire shelves, 2 trays
595 x 563 x 455 mm

60 Warming Drawer
WD60 PRO X

stainless steel design
push/pull with soft motion operation
thermostat light on/off
inner rubber mat
capacity 25Kg
temperature range 30-85°C
power 400 W
595 x 545 x 121 mm

90 5-Burner Gas Hob
P910 1 PRO X

5 gas brass burners
5 kW dual wok burner
cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter,simmer ring
stainless steel design
860 x 500 mm

60 4-Burner Gas Hob
P680 1 PRO X

4 gas brass burners
5 kW dual wok burner
cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter,simmer ring
stainless steel design
590 x 500 mm

90 Segmented Hob 5 Burners
PM36 5 00 X

3 segments, 30cm each
5 gas brass burners
5 kW dual wok burner
light cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter
stainless steel design
890 x 520 mm

90 Segmented Hob 5 Burners
PM36 5 S0 X

3 segments, 30cm each
5 gas brass burners
5 kW dual wok burner
light cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter
stainless steel design
890 x 520 mm

90 Segmented Hob 3 Burners/Griddle
PM36 3 0G X

3 segments, 30cm each
3 gas brass burners, 1 electric griddle
5 kW dual wok burner
light cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter
stainless steel design
890 x 520 mm

90 Segmented Hob 3 Burners/Induction
PM36 3 I0 X

3 segments, 30cm each
3 gas brass burners, 2 induction zones
5 kW dual wok burner
light cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter
stainless steel design
890 x 520 mm

90 Segmented Hob 1 Burner/Griddle/Induction
PM36 1 IG X

3 segments, 30cm each
1 gas brass burner, 2 induction zones and 1 electric griddle
5 kW dual wok burner
light cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter
stainless steel design
890 x 520 mm

60 Segmented Hob 4 Burners
PM60 4 0 X

2 segments, 30cm each
4 gas brass burners
light cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter
stainless steel design
605 x 520 mm

60 Segmented Hob 3 Burners
PM60 3 0 X

2 segments, 30cm each
3 gas brass burners
5 kW dual wok burner
light cast iron pan supports
one hand ignition
metal knobs
safety device
wok adapter
stainless steel design
605 x 520 mm

122 Undermount Hood 2 Motors
KU122 PRO 2 X

stainless steel design
button interface
electronic control
4 halogen lights
2 motors
3 speed
baffle filters stainless steel
2038 m^3h extraction power
1216 x 570 x 257 mm

122 Undermount Hood 1 Motor
KU122 PRO 1 X

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
baffle filters stainless steel
1000 m³h extraction power
1216 x 490 x 257 mm

90 Undermount Hood 2 Motors
KU90 PRO 2 X

stainless steel design
button interface
electronic control
4 halogen lights
2 motors
3 speed
baffle filters stainless steel
2038 m³h extraction power
898x 570 x 257 mm

90 Undermount Hood 1 Motor
KU90 PRO 1 X

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
aluminium mesh filters
1000 m³h extraction power
898 x 490 x 257 mm

60 Undermount Hood 1 Motor
KU60 PRO 1 X

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
aluminium mesh filters
1000 m³h extraction power
598 x 490 x 257 mm

122 Range Hood, 2 motors
K122 HD 2X

stainless steel design
button interface
electronic control
4 halogen lights
2 motors
3 speed
baffle filters stainless steel
2038 m³h extraction power
1214 x 600 x 346 mm

90 Range Hood, 2 motors
K90 HD 2X

stainless steel design
button interface
electronic control
3 halogen lights
2 motors
3 speed
baffle filters stainless steel
2038 m³h extraction power
898 x 600 x 349 mm

122 Range Hood, 1 motor
K122 CON X

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
aluminium mesh filters
1000 m³h extraction power
1215 x 500 x 650 min-1030 max mm

90 Range Hood, 1 motor
K90 CON X

stainless steel design
button interface
electronic control
2 halogen lights
1 motor
3 speed
aluminium mesh filters
1000 m³h extraction power
898 x 500 x 650 min-1030 max mm

DESIGN SERIES

76 Electric Oven XT
F30 CON XT

electric multifunction pyrolytic oven
11 cooking functions with food probe
Assistant, 33 preset cooking sequences
black with stainless steel frame
high resolution LCD display interface
full touch controls
glass handle
quadruple glazed oven door
oven volume 116 litres
double illumination
oven equipment: 2 wire shelves, 1 trivet, 1 tray
758 x 575 x 728 mm

60 Electric Oven XT
F60 CON XT/12

electric multifunction oven
10 cooking functions with food probe
Assistant, 33 preset cooking sequences
black with stainless steel frame
high resolution LCD display interface
full touch controls
metal handle
triple glazed oven door
oven volume 65 litres
double illumination
easy to clean enamel
oven equipment: 2 wire shelves, 1 trivet, 1 tray
598 x 565,5 x 600,3 mm

60 Electric Oven XE
F60 CON XE/12

electric multifunction pyrolitic oven
10 cooking functions
black with stainless steel frame
digital programmer
full touch controls
metal handle
quadruple glazed oven door
oven volume 65 litres
double illumination
removable inner glass
oven equipment: 2 wire shelves, 1 trivet, 1 tray
598 x 565,5 x 600,3 mm

60 Electric Oven XD
F60 CON XD/12

electric multifunction oven
10 cooking functions
black with stainless steel frame
digital programmer
full touch controls
metal handle
triple glazed oven door
oven volume 65 litres
double illumination
removable inner glass
easy to clean enamel
oven equipment: 2 wire shelves, 1 trivet, 1 tray
598 x 565,5 x 600,3 mm

60 Electric Oven XA
F60 CON XA/12

electric multifunction oven
9 cooking functions
black with stainless steel frame
digital programmer
knobs and touch controls
metal handle
triple glazed oven door
oven volume 65 litres
double illumination
removable inner glass
easy to clean enamel
oven equipment: 2 wire shelves, 1 trivet, 1 tray
598 x 565,5 x 600,3 mm

45 Electric Oven XT
F45 CON XT

electric multifunction oven
9 cooking functions
black with stainless steel frame
digital programmer
full touch controls
metal handle
double glazed door
oven volume 46 litres
removable inner glass
easy to clean enamel
oven equipment: 1 wire shelf, 1 trivet, 1 tray
595 x 563 x 455 mm

45 Combi-Microwave Oven
F45 CON MOW X

combi microwave oven
6 cooking functions
black with stainless steel frame
digital programmer
full touch controls
metal handle
double glazed door
oven volume 38 litres
15 preset cooking sequences
full stainless steel cavity
oven equipment: 1 wire shelf, 1 tray
595 x 563 x 455 mm

45 Steam Oven
F45 CON VAP X

steam oven
6 cooking functions
black with stainless steel frame
digital programmer
full touch controls
metal handle
double glazed door
oven volume 35 litres
30 preset cooking sequences
full stainless steel cavity
oven equipment: 2 wire shelves, 2 trays
595 x 563 x 455 mm

60 Warming Drawer
WD60 CON X

black with stainless steel frame
push/pull with soft motion operation
thermostat light on/off
inner rubber mat
capacity 25Kg
temperature range 30-85°
power 400 W
595 x 545 x 121 mm

45 Coffee Machine
M45 CAF X

coffee function for regular or double coffee
black with stainless steel frame
programmable display multi-language
full touch controls
steam function for cappuccino
beans or ground coffee
coffee intensity adjustable 5 levels
1,80 lt capacity of water tank average 45 coffee cups
220g capacity of coffee beans containers
coffee length adjustable 3 levels
automatic rinsing
595 x 398 x 455 mm

90 Induction Hob
P90 5 I NE

5 induction zones
full touch controls
finishing beveled black glass
14 power levels
LED power display
keep warm functionality
2 zones bridge function
5 timers
880 x 520 mm

60 Induction Hob
P60 4 I NE

4 induction zones
full touch controls
finishing beveled black glass
14 power levels
LED power display
keep warm functionality
2 zones bridge function
4 timers
590 x 520 mm

122 Hood
KG122 CON X

stainless steel and glass design
touch interface
electronic control
2 halogen lights
1 motor
3 speed
aluminium mesh filters
1000 m³h extraction power
1220 x 470 x 490 min-840 max mm

90 Hood
KG90 CON X

stainless steel and glass design
touch interface
electronic control
2 halogen lights
1 motor
3 speed
aluminium mesh filters
1000 m³h extraction power
898 x 470 x 490 min-840 max mm

HERITAGE SERIES

122 6-Burner + Griddle Electric Double Oven
H48 6G MFE VI

6 gas brass burners and electric griddle
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
main oven 9 function electric
auxiliary oven conventional electric
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
1216 x 640 x 908-940 mm

VI NE CR

92 6-Burner Electric Oven
H36 6 MFE VI

6 gas brass burners
5 kW dual wok burner
cast iron pan supports
metal coated control knobs
9 function electric oven
electric grill
triple glazed oven door
cooling fan
storage compartment
oven equipment: 2 wire shelves, 1 trivet, 1 tray
911 x 640 x 908-940 mm

VI NE CR

122 Canopy and base hood
K48 HER X & KC48 HER VI

stainless steel plus coloured canopy
button interface
electronic control
2 halogen lights
1 motor
3 speed
European baffle filters
1000 m³h extraction power
1215 x 500 x 550 min-910 max mm

VI NE CR

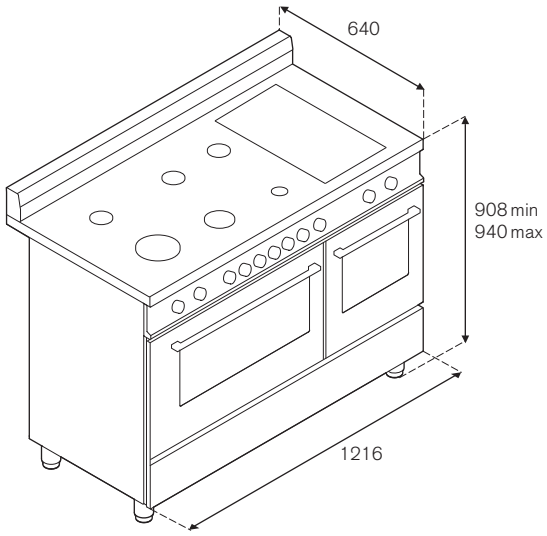
92 Canopy and base hood
K36 HER X & KC36 HER VI

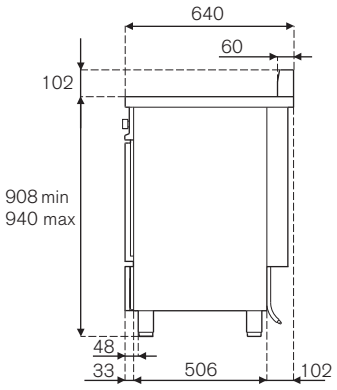
stainless steel plus coloured canopy
button interface
electronic control
2 halogen lights
1 motor
3 speed
European baffle filters
1000 m³h extraction power
909 x 500 x 550 min-910 max mm

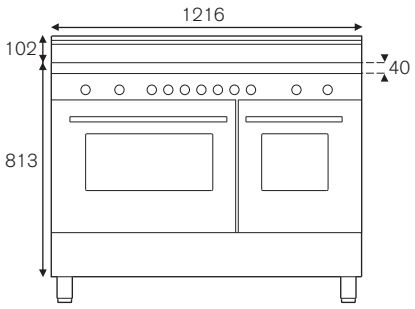
VI NE CR

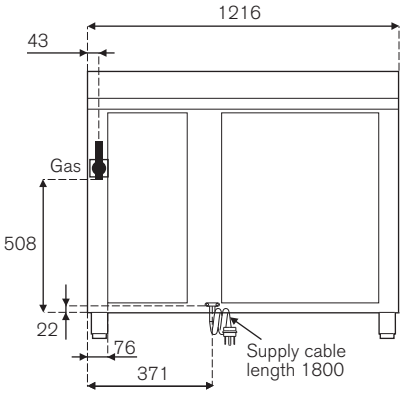
INSTALLATION DRAWINGS

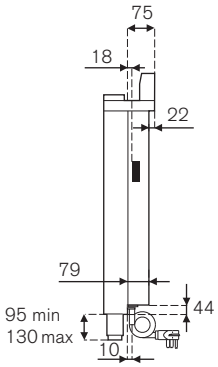
X122 6G MFE
H48 6G MFE



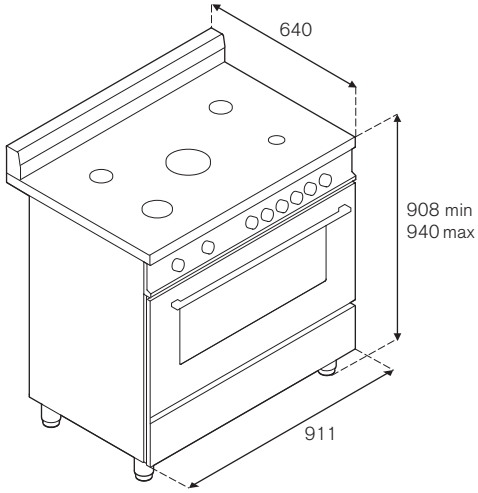


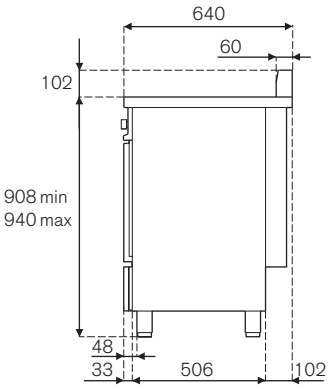


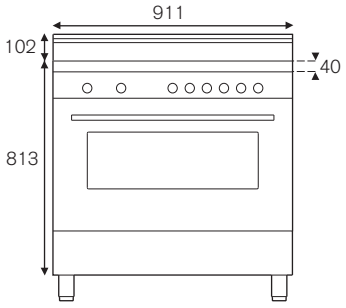


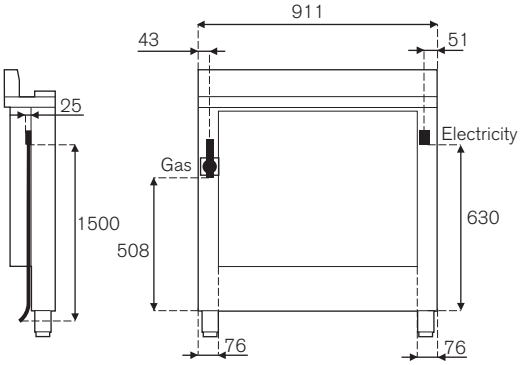


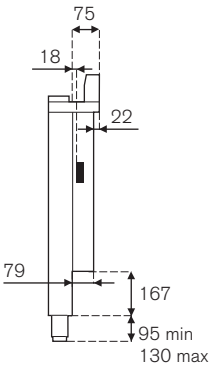
H36 6 MFE



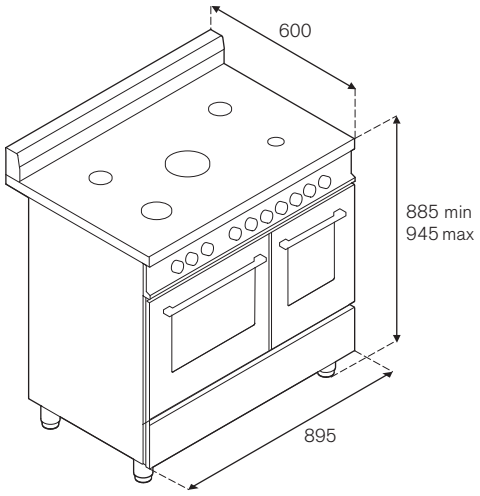


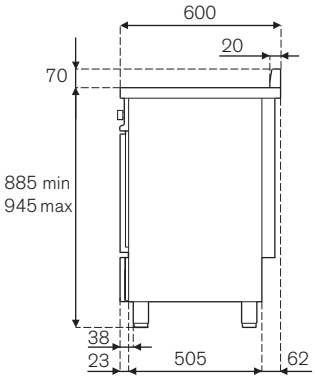


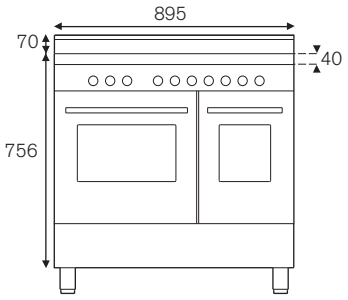


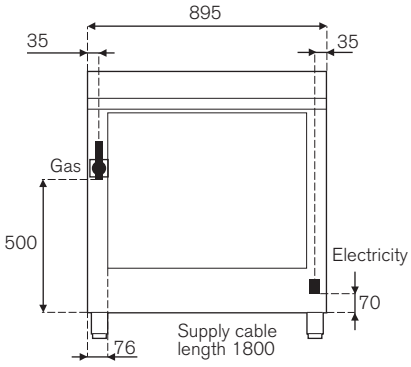


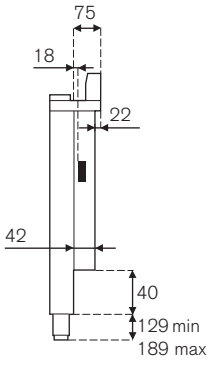
W90 6 MFE
W90 6 GEV
W90 IND MFE
W90 5 MFE
W90 5 GEV



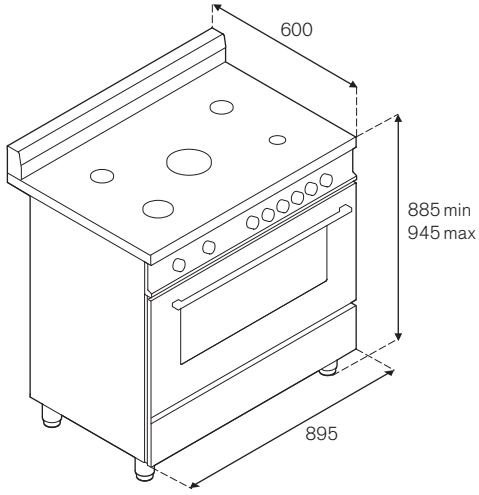


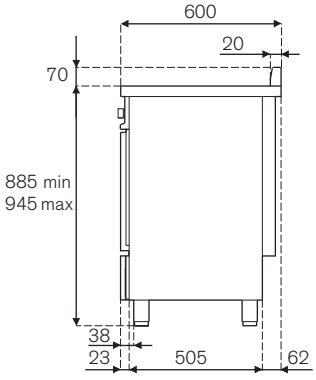


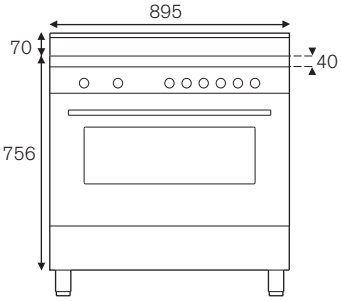


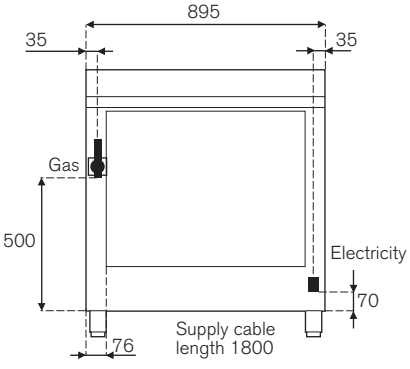


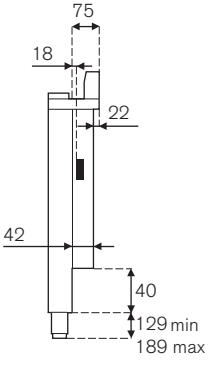
X90 6 MFE
X90 5 MFE
X90 6 DUAL
X90 IND MFE
X90 6 GEV
X90 5 GEV



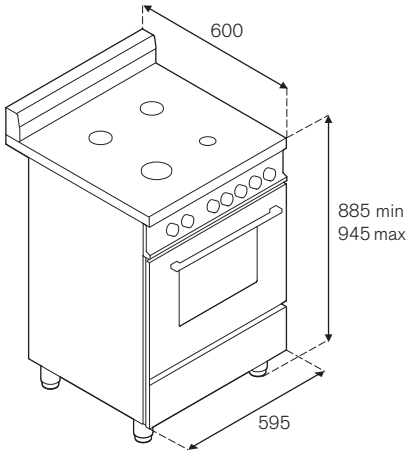


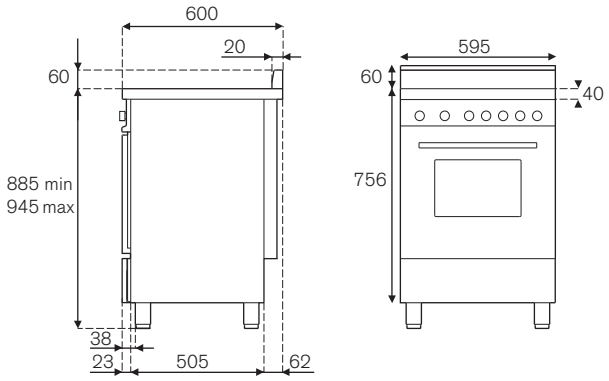


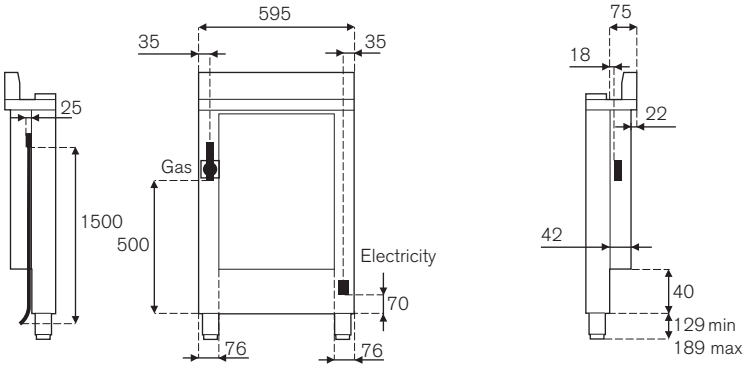




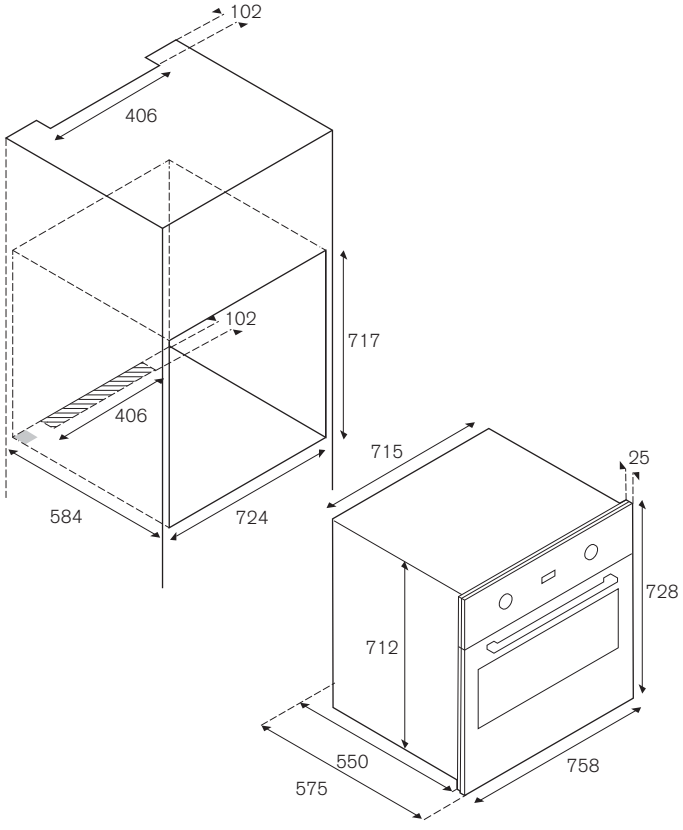
X60 4 MFE
X60 IND MFE



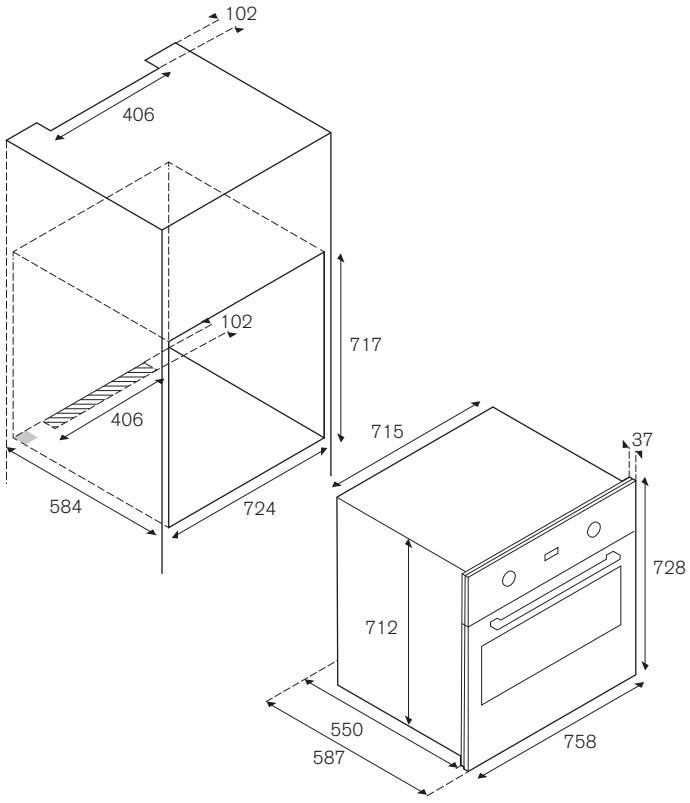




F30 CON XT

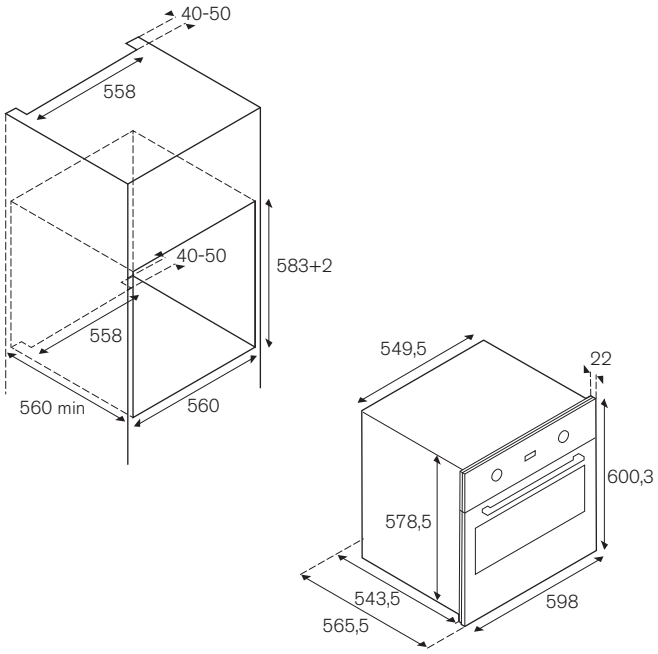


F30 PRO XT



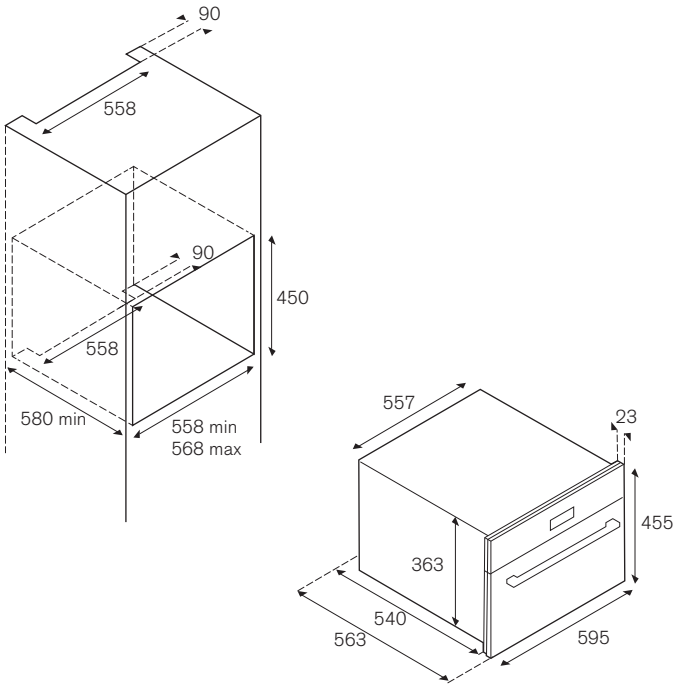
F60 CON XT/12
F60 CON XE/12
F60 CON XD/12
F60 CON XA/12

F60 PRO XT/12
F60 PRO XA/12

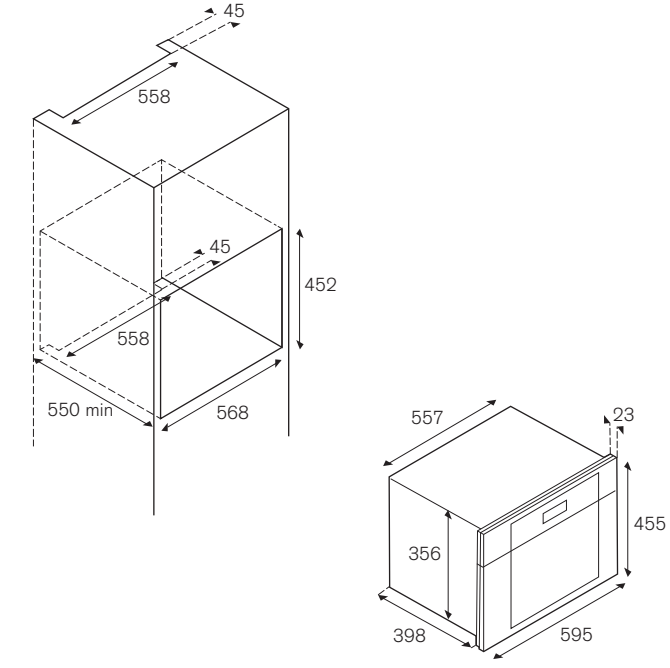


F45 CON XT
F45 CON MOW X
F45 CON VAP X

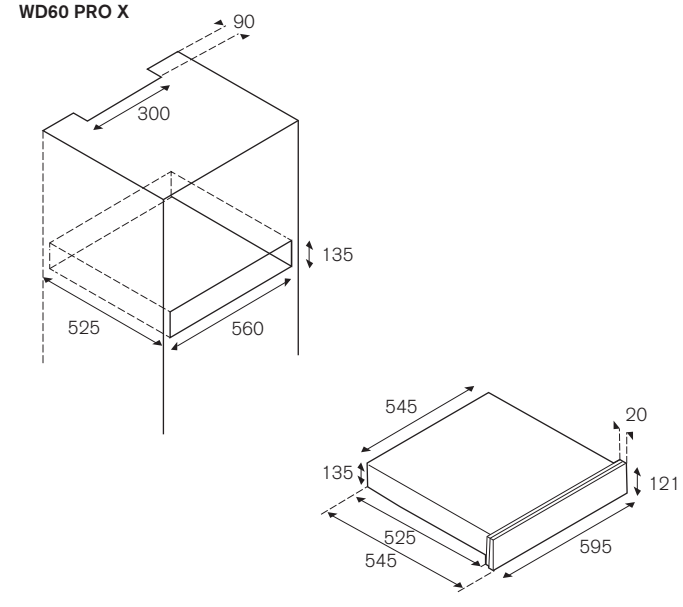
F45 PRO MOW X
F45 PRO VAP X



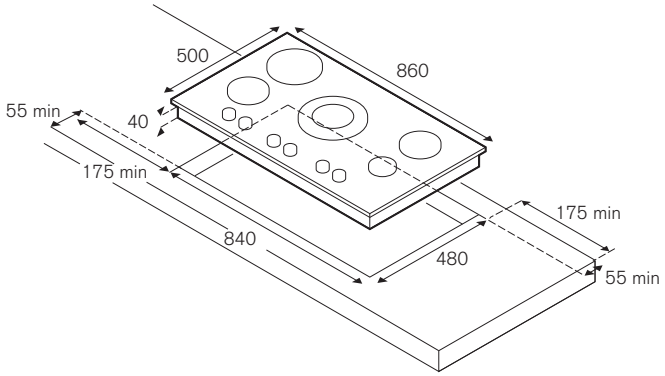
M45 CAF X



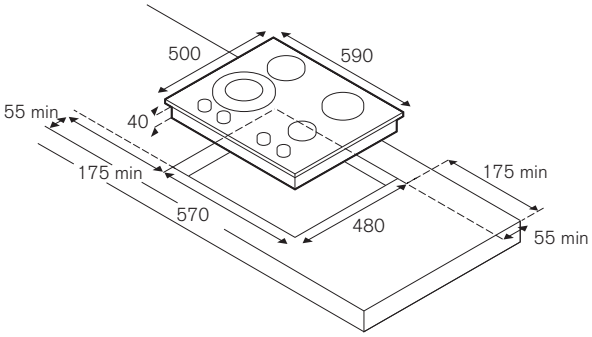
WD60 CON X
WD60 PRO X



P910 1 PRO X

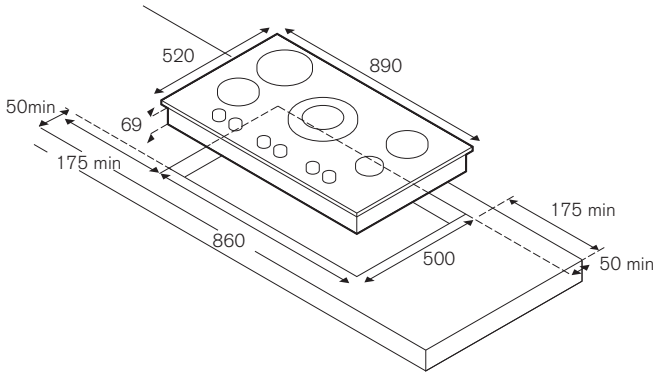


P680 1 PRO X



PM36 5 00 X
PM36 5 S0 X
PM36 3 0G X

PM36 3 I0 X
PM36 1 IG X



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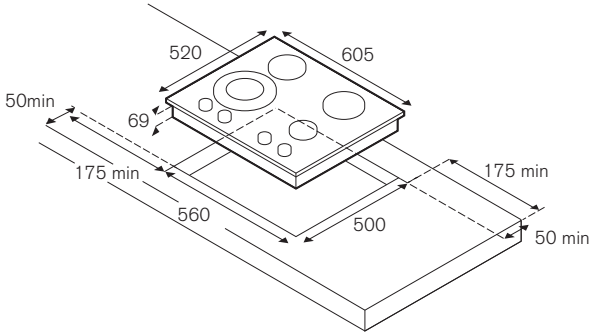
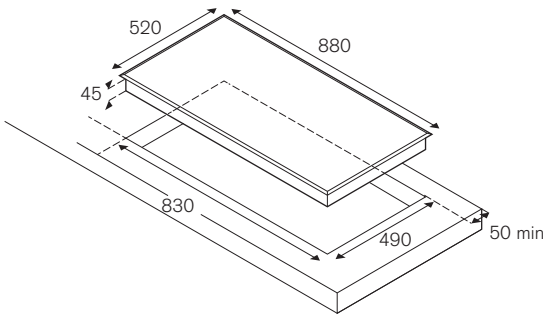
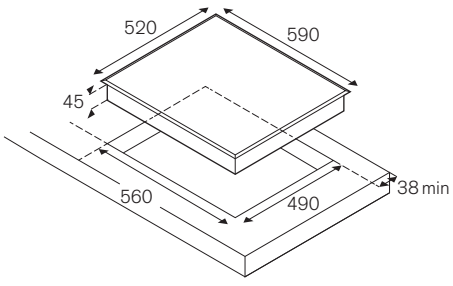
PM60 3 0 X



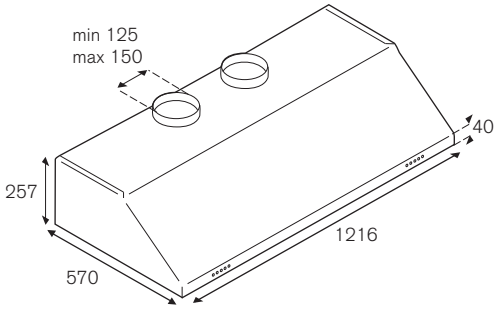
P90 5 I NE

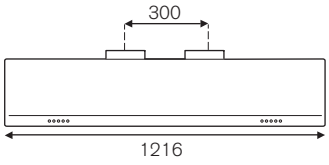


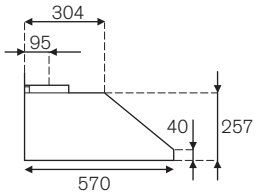
P60 4 I NE



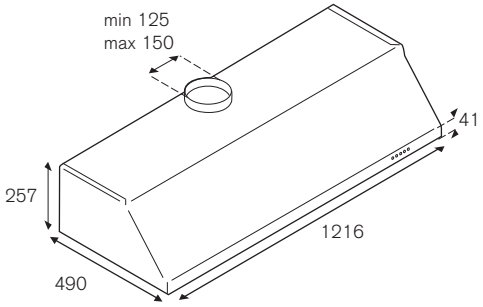
KU122 PRO 2 X

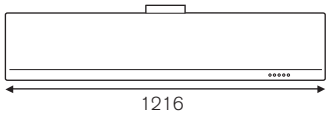


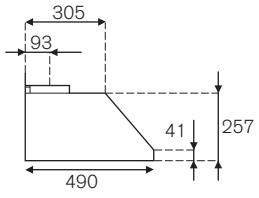




KU122 PRO 1 X







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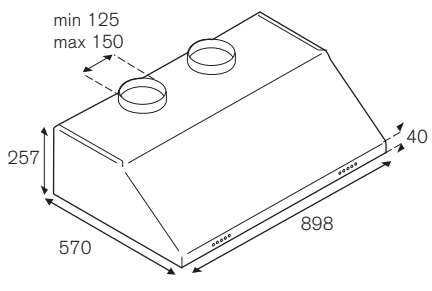

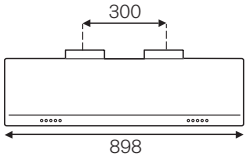

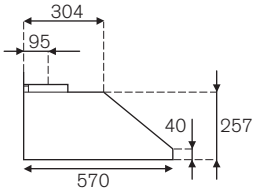

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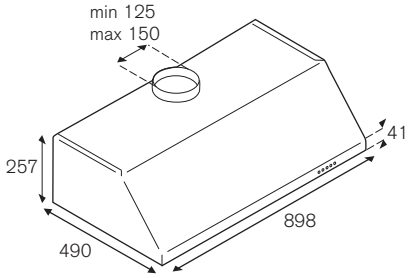

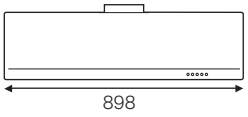

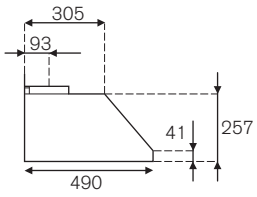

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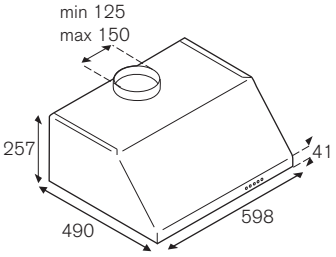

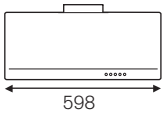

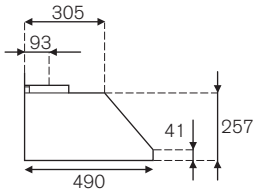

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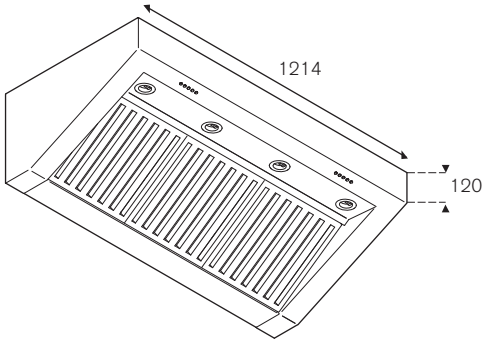

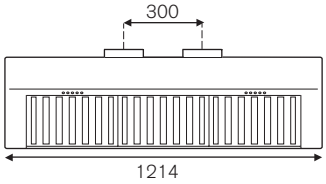

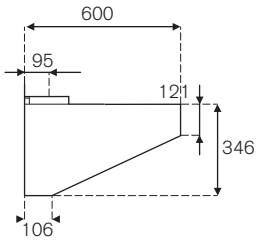

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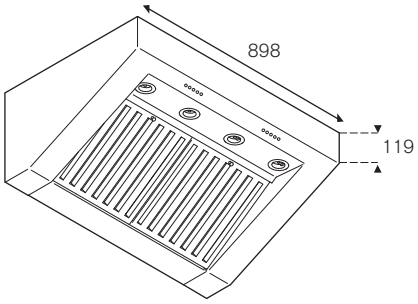

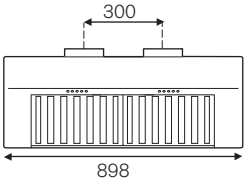

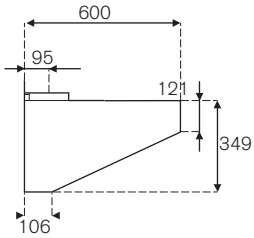

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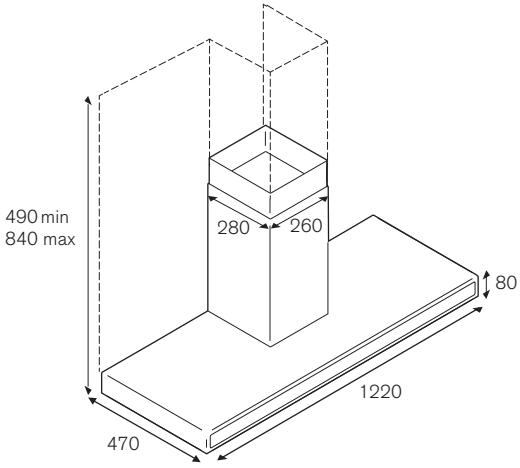

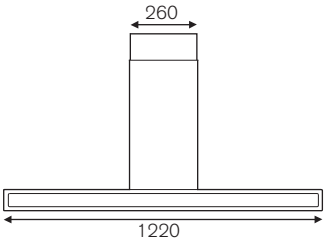

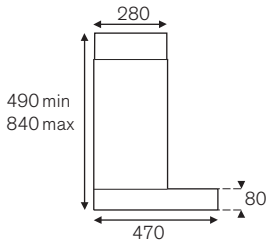

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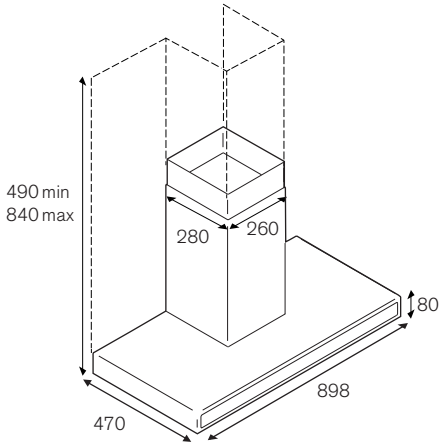

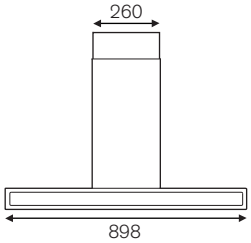

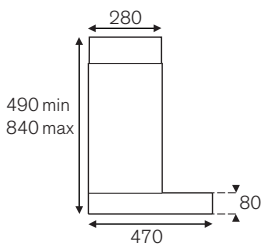

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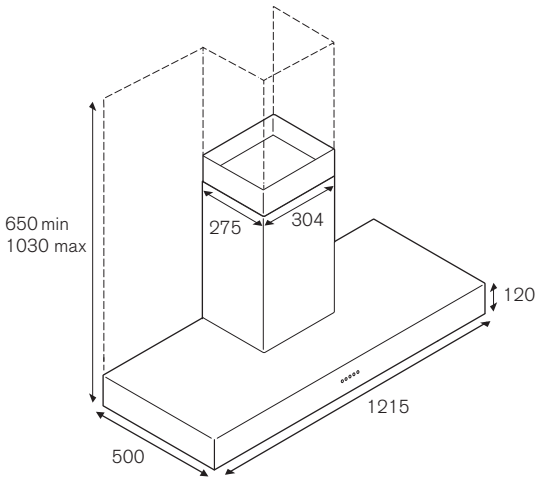

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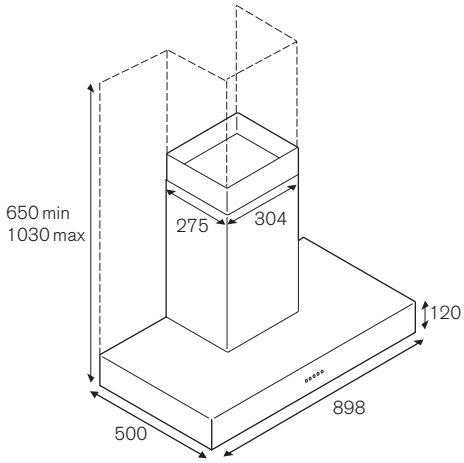
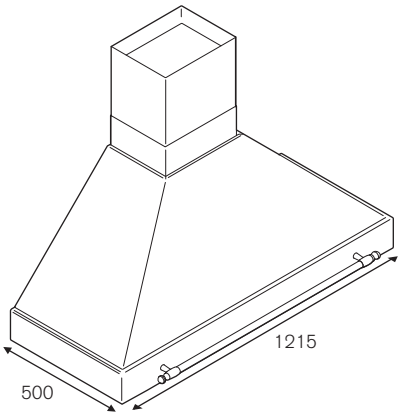
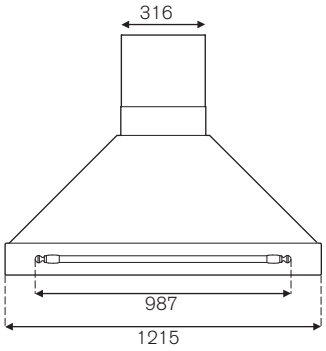
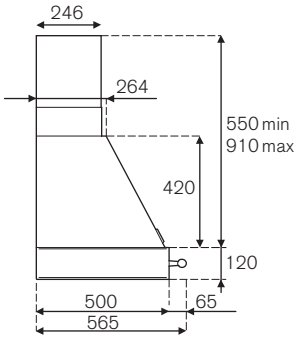


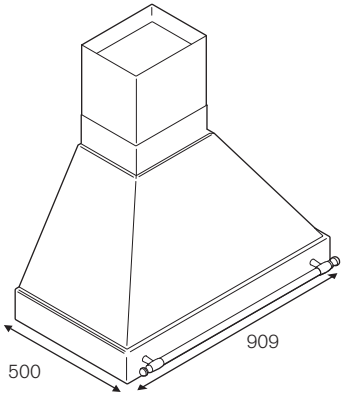
K48 HER X + KC48 HER NE

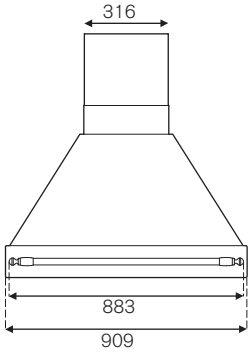


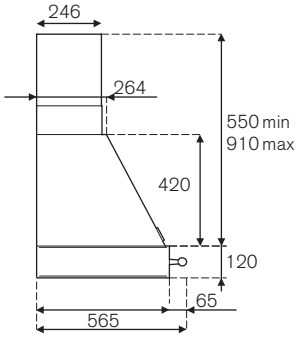




K36 HER X + KC36 HER NE







Where to buy your Bertazzoni appliance
Bertazzoni authorised retailers are selected carefully and undergo thorough product training to ensure they have the required expertise and knowledge to assist you in selecting your appliance. Please visit universal.bertazzoni.com to find your nearest retailer.

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Photography Phil Sayer, Peter Wood

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